

# All in One Bake Shop



## Blackberry Pie with Vanilla Bean Ice Cream

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*I purchased the blackberries for this pie from a vendor at the Austin Farmer's Market downtown this past Saturday. They were beautiful and full and had so much juice and flavor. You can substitute blueberries or raspberries in this recipe – or better yet, use a combination of in season berries. Randy's personal favorite is a dewberry pie – dewberries grow wild and they are sweet with smaller seeds than blackberries. I don't know anything better than fruit pie made with fresh berries – ok, top it with homemade ice cream and that is just about as good as it gets!*



### Pie Crust

1 stick cold unsalted butter – cut into 1 Tbsp pieces  
6.5 oz. (1 1/3 C) flour  
1/8 tsp baking powder  
1 Tbsp sugar  
1/8 tsp salt  
4 Tbsp sour cream

In a food processor with the steel S blade, pulse the flour, sugar, salt and baking powder. Add the butter and pulse until the mixture resembles coarse sand – some larger pieces of butter may remain as long as the pieces are smaller than pea size. Add the sour cream and pulse just until the mixture begins to come together. Don't mix too much – the less you mix, the more tender the dough. Pour the mixture onto the counter. Press and shape into a disk. Wrap in plastic and refrigerate for at least 30 minutes. *The dough can be made up to 3 days in advance – just leave it in the refrigerator until you are ready to use it.* Generously flour your counter and roll out the dough. This recipe is enough for a 9" pie. Make a decorative edge to the crust. Fill and bake according to pie directions.

### Berry Pie Filling

3 pints (about 6 cups) blackberries – wash and air dry  
3 Tbsp flour  
1 Tbsp cornstarch  
1/2 C sugar (more if the berries are really tart)  
1/2 C brown sugar  
1/4 tsp ground cardamom (can substitute cinnamon)

Preheat oven to 400°. Make streusel - combine the flour, brown sugar, and cinnamon cut in the butter either with your fingers or a fork until the butter is incorporated and in very small pieces, Set aside in refrigerator. Place berries in a large bowl. Sprinkle with flour and cornstarch and use your hands to toss until the berries are somewhat coated. Add sugars and cardamom and mix lightly again. Pour evenly into prepared pie crust. Top with streusel crumbles. Bake on a middle oven rack until crust is golden brown and filling is bubbling - about 1 hour to 1 hour and 10 minutes. Check the pie after about 45 minutes and cover the edge with foil or a pie crust shield if the crust is browning too quickly. Cool completely before serving. Store covered at room temperature for 1 day or longer in the refrigerator.

### Streusel Topping

1/2 cup all-purpose flour  
1/2 cup firmly packed light brown sugar  
1/4 tsp ground cinnamon  
6 Tbsp butter, chilled – cut into small pieces

### Vanilla Bean Ice Cream

1 14 oz. can sweetened condensed milk  
2 C heavy cream  
3 C milk (I normally use 2%)  
1/2 C sugar  
3 Tbsp (or more) vanilla bean paste

Use a whisk and fully combine the sweetened condensed milk and the cream. Add the other ingredients and mix well. Place in the freezer for 1 hour. Mix again and pour into ice cream maker and follow the manufacturer's instructions. I have a freezer bowl type Cuisinart ice cream maker – and I love it. Just keep the bowl frozen, and you can make ice cream or sorbet in a jiffy!